

Main /Manufactured Food Curriculum Framework For An Integrated Food Safety System

Certificate and CEU Issuance															Instructor Skills [Electives] (ISK) (2100-4990)	Leadership (LED) (2000-4999)	Integrated Food Safety System (IFS)	Emerging Issues (EMI) (1000-4999)												
Leadership	Level 4 Professional Certificate											Integrated Food Safety System (IFS)																		
	Advocacy (ADV)	Communications Management (COM)	Compliance (COP)	Human Resource Management (HRM)	Laws & Regulations (LAR)	Legislative Affairs (LEA)	Mediation (MED)	Organizational Design (ORD)	Program Resources (PRR)	Risk Management (RIM)	Strategic Planning (STP)																			
Technical Specialist (Program Specific)	Level 3 Professional Certificate											Integrated Food Safety System (IFS)																		
	Administration	Characteristics	Communication Skills	Collaboration	Leadership	Subject Matter Expertise	Training																							
Technical Specialist	Audit (AUD)	Critical Thinking (CRT)	Emergency Response (EMR)	Food Defense Vulnerability Assessment (FDV)	Legal Proceedings Preparation (LPP)	Management Skills (MAS)	Policy Development (POD)	Professional Development Planning (PDP)	Program Evaluation (PRE)	Project Management (PRM)	Reference Materials (REM)	Regulation Writing (REW)	Report Evaluation (REV)	Risk Analysis (RIA)					Supervision Skills (SUS)	Research Design [Elective] (RED)	Statistical Analysis [Elective] (SAN)	Integrated Food Safety System (IFS)								
	Advanced (Program Specific)	Level 2 Professional Certificate											Integrated Food Safety System (IFS)																	
Advanced	Complex Regulatory Activities	Communication Skills	Critical Thinking	Food Processing & Evaluation	IFSS	Information Systems	Laws & Regulations	Leadership	Organizational Awareness	Preventive Controls	Resources	Communication Skills (CSK)		Emergency Response (EMR)					Enforcement (ENF)	Evidence (EVI)	Feed/Food Defense (FFD)	Imports (IMP)	Inspections (INS)	Investigative Skills (INV)	Laboratories (LAB)	Outbreak Investigation (OUI)	Product Disposition (PDI)	Risk Analysis (RIA)	Sampling (SAM)	Transportation (TRA)
	Entry (Program Specific)	Level 1 Professional Certificate											Integrated Food Safety System (IFS)																	
Entry	Food Processing					Preventive Controls													Integrated Food Safety System (IFS)											
	Allergens* (ALL)	Biological Hazards (BIH)	Biosecurity (BIO)	Communication Skills (CSK)	Data & Information Systems (DIS)	Environmental Hazards (ENH)	Feed/Food Defense (FFD)	HACCP (HAC)	Imports (IMP)	Inspections, Compliance, & Enforcement (ICE)	Investigation Principles (INP)	Jurisdiction (JUR)	Labeling (LBL)	Laws, Regulations, Policies, & Procedures (LRP)						Personal Safety (PES)	Preventive Controls** (PRC)	Professionalism (PRF)	Public Health Principles (PHP)	Recalls (REC)	Sampling (SAM)	Sanitation Practices (SAP)	Traceability (TRC)	Transportation (TRA)		
Regulatory Foundations (RFO) E1																			Integrated Food Safety System (IFS)											
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The National Curriculum Standard (NCS) is a food safety professional training standard supported by FDA's cooperative agreement grant (5U54FD004324-04) and IFPTI to advance the mission of the Partnership for Food Protection's Integrated Food Safety System.

An interactive version of the NCS Curriculum Framework can be found at: <http://www.ifpti.org/incs>.

Note: Core content areas in which everyone at that Professional Level should have competency are denoted by dotted borders.

* Not for Animal Feed
** Not for Retail